

Thanksgiving

12PM-6:30PM RESERVATIONS REQUIRED

\$45 PER PERSON

20% AUTO GRATUITY FOR PARTIES OVER 6

FIRST COURSE OPTIONS

CHOOSE ONE

ADOBE HOUSE SALAD WITH BALSAMIC DRESSING,
TOASTED ALMONDS, BLUE CHEESE, CRANBERRY RELISH

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BUTTERNUT & RED PEAR SOUP SPICED HAZELNUT &
CRÈME FRAICHE

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SWEET ONION & MELTED LEEK TART TRUFFLE CHEVRE
GOAT CHEESE, BALSAMIC GLAZE

ENTREE COURSE

CHOOSE ONE

CLASSIC THANKSGIVING TURKEY, SLOW ROASTED WITH
HERBS, SOURDOUGH BREAD STUFFING WITH MIREPOIX,
SPICED CRANBERRY BUTTERED WHIPPED POTATOES,
BROWN SUGAR YAM PUREE, GREEN BEANS WITH
MUSHROOM SAUCE & CRISPY FRIED ONION TURKEY &
HERB GRAVY

©

SLOW ROASTED PORK LOIN CRUSTED WITH MUSTARD &
HERBS POTATO & LEEK ROSTI, ROASTED CARROTS &
BRUSSEL SPROUTS, SPICED APPLE SAUCE, STONE
GROUND MUSTARD DEMI-GLACE FRESH CRÈME &
POMEGRANATE SEEDS

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PANKO, PARMESAN & HERB CRUSTED ROCKFISH,
BUTTERED WHIPPED POTATOES, GREEN BEANS WITH
MUSHROOM SAUCE, LEMON CAPER BUTTER SAUCE &
POMEGRANATE SEEDS

©

WILD MUSHROOM RISOTTO IN A SUGAR ROASTED
ACORN SQUASH, ROASTED CARROTS & BRUSSEL
SPROUTS, BALSAMIC GLAZE & CRÈME FRAICHE

DESSERT

CHOOSE ONE

SPICED PUMPKIN PIE WITH BRANDY CARAMEL &
CINNAMON CRÈME

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CLASSIC PECAN PIE WITH BRANDY CARAMEL &
CINNAMON CRÈME

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APPLE & PEAR CRISP WITH OATMEAL BROWN BETTY
TOPPING LA MODE

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ADOBE TIRAMISU WITH WHIPPED CRÈME & TOASTED
ALMONDS

